

Kalam Polo Shirazi

3 cups of basmati rice
3-4 medium kohlrabi, peeled and cut
into matchsticks about 1/4" wide
3-4 White cabbage leaves
1/3 cup dried basil
1/3 cup dried tarragon
1/3 cup dried dill
1/2 teaspoon turmeric
A pinch of red pepper
A pinch of cumin powder
1/2 teaspoon dried lime powder
Salt and pepper to taste
Vegetable oil
1/4 cup brewed saffron



Soak the rice (please refer to the tahchin recipe)

In a large frying pan, heat 5-7 tablespoons of oil on medium-high heat. Add the kohlrabi and fry for 4-5 minutes, turning them a few times until golden brown. Remove them with a slotted spoon and place on a paper towel. Sprinkle salt to taste. Sprinkle dried lime and cayenne pepper.

Parboil rice and drain in a colander (please refer to tahchin recipe)

In a large bowl mix the rice, herbs and fried kohlrabi

Put a large non-stick saucepan and fill with enough oil to cover the base. Sprinkle with salt and pepper and 3-4 white cabbage leaves to cover the base completely. Follow by the rice mixture.

Poke a few holes, using handle of a wooden spoon. Put the lid. Cook for about ten minutes or until the steam starts to come out, pour 2 tablespoons oil and 2 tablespoons of water over the rice, lower the heat, cover and cook for 25 minutes.

When ready to serve, drizzle a little bit of oil on top of the rice. Make saffron rice by mixing a couple of spoons of rice with brewed saffron.

Place the rice on a serving platter, top with saffron rice. Place the crispy cabbage leaves all around the rice.

Maryams kitchen: [Facebook](#) and [Instagram](#)

© Maryam's Kitchen, 82 St Mary's Road, London, W5 5EX